

Amendments to the Claims

1. (Currently Amended) A method of making a hop flavored beverage from a fermentable growth media comprising the steps of:
adding to the media, prior to bio-conversion, an extract of hop solids as the sole hopping material; and
bio-converting the media to form the hop flavored beverage, wherein the hop solids have no more than .5% w/w alpha acids,
wherein the hop flavored beverage is light stable.
2. (Original) The method of claim 1, wherein the hop solids are the residue of a CO₂ extraction of hops.
3. (Original) The method of claim 1, wherein the hop solids are extracted with a polar solvent.
4. (Original) The method of claim 3, wherein the polar solvent is selected so that it extracts essentially no dry hop flavor components from the hop solids.
5. (Original) The method of claim 3, wherein the polar solvent is selected from the group consisting of water, ethanol, isopropanol, methanol, dichloromethane, trichloromethane, n-butanol, ethyl acetate, ethylene dichloride, and trichloroethylene.
6. (Original) The method of claim 5, wherein the polar solvent is ethanol.
7. (Original) The method of claim 5, wherein the polar solvent is water.

Claims 8-16. (Canceled)

17. (Currently Amended) The method of making a hop flavored beverage from a fermentable growth media comprising steps of:
bio-converting the media; and
adding to the converted media a fermented water extract of hop solids as the sole hopping material, wherein the hop solids have no more than .5% w/w alpha acids,
wherein the hop flavored beverage is light stable.

Claims 18-21. (Canceled)